

สนุก
SANOOK
{ENJOY}

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten Friendly
[PF] Paleo Friendly



* Mild
** Medium
*** Spicy
**** Very Spicy
***** Very Very Spicy

- Rice is served with Saba dishes, woks and curries, but is not included in the calorie count.
- If you have any special dietary requirements please inform your waiter.
- Our Grass fed Hereford beef is Irish.
- All our dishes are dairy free, except for our wasabi dip and our desserts.
- Discretionary gratuity of 12.5% will be added for parties of six or more.
- For more allergen information, please refer to our allergen list at reception.
- As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible.

APPETISERS

Prawn Crackers

With a peanut and sweet chilli sauce - 3.95

Sweet Potato and Corn Fritters [V]

Served with a sweet chilli and peanut dip - 7.95

Spicy Basil Beef Lettuce Cups***

Finely ground mince beef stir fried with garlic, chilli, spring onions, green bean and oyster and soy sauce on lettuce cups - 7.95

Prawn Grapefruit Mieng Kam* [GF]

Steamed tiger prawns with shredded roasted coconut, cashew nuts, ginger, shallots, lime, and birds eye chillis with shrimp paste, fish sauce and a palm sugar sauce - 10.95

Saba Chicken Wings*

With a soy sauce, honey and sesame glaze, served with a tamarind dip - 9.50

Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint - 7.95

Prawn Chu Chee**

Chargrilled tiger prawns served on crispy house rice cakes with a light red curry sauce - 9.50

LUNCH

Black Pepper Squid*

Served with ginger soy sauce - 9.95

Hoisin Duck Rolls

Aromatic confit of duck wrapped in pancakes with julienne of leek, cucumber, iceberg lettuce and hoisin sauce (served at room temperature)
2 Pieces - 8.50
4 Pieces - 12.95

SALADS

Thai Beef Salad [GF]**

Stir fried beef with cucumber, lemongrass, cherry tomatoes, shredded carrots, coriander, shallots, spring onions, birds eye chillis, peanuts, baby leaves and a tangy lime dressing - 17.95

Grilled Red Chicken Salad [GF]**

Chicken marinated in red curry paste and served with onions, spring onions, shredded carrots, birds eye chillis, pomegranate, mango, iceberg lettuce and a tangy dressing - 17.95

CURRIES

Massaman Chicken* [GF]

With potatoes, onions, peanuts and crispy shallots - 14.95

Gaeng Pet Nua* [GF]**

Red beef fillet curry with pea aubergines, and sweet basil - 16.95

Gaeng Karee Fuktong* [V][GF]

Aromatic yellow butternut squash and sweet potato curry with onions and potatoes
Vegetable - 14.50
Prawns - 15.95

Green Chicken* [GF]**

With pea aubergines, bamboo shoots, string beans, peppers, chillis and sweet basil - 14.95

PALEO

Caveman [GF][PF]**

Butternut squash, sweet potato, bok choy, carrots, broccoli, peppers, Chinese leaves, mushrooms and lime in a red curry sauce
Chicken - 14.50
Beef/Prawns - 15.50
Vegetables - 14.50

NOODLES

Phad Thai* [GF]

Flat rice noodles with peanuts, egg, bean sprouts and lime
Chicken - 14.50
Tiger Prawns - 14.95
Vegetables & Tofu - 14.50
Prawn & Pork Wontons - 14.95

Saigon*

Vermicelli noodles with prawns, roasted pork, egg, carrots, bean sprouts, and spring onions
Vietnamese style - 14.95

Bangkok****

Rice noodles with beef, onions, peppers, chilli, spring onions and sweet basil - 14.95

Fan Fo***

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onion, peppers and pak choy - 14.50

WOK

Crispy Chilli Chicken***

With cashew nuts, sugar snap peas, spring onions and carrots - 14.95

Xao Hao Lo (Sao-Hua-Ler)

With asparagus, oyster mushrooms, baby corn, snow peas and cashew nuts

Sweet and Sour

With cucumber, onions, cherry tomatoes, pineapple and spring onions

Phad Khing*

With ginger, oyster mushrooms, spring onions, baby corn and peppers

Phad Prik Sod***

With chilli, onions, peppers, mushrooms and sweet basil

Boom!!!*****

Fiery stir-fry with red curry paste, birds eye chillis, string beans, fresh peppercorn and galangal root

NOW CHOOSE FROM THE

FOLLOWING:

Chicken - 14.95
Beef - 15.95
Prawns - 15.95
Vegetables & Tofu - 14.50

SABA DISHES

Our signature main course dishes created by our Executive Chef,
Taweesak Trakoolwattana

Crispy Seabass and Betal Leaf
With a lime, chilli and tamarind sauce - 17.95

Chargrilled Angus 8oz Sirloin Steak**

With Asian slaw of white cabbage, red cabbage, green papaya, crushed chilli, fried shallots, cashew nuts and a tamarind palm sugar sauce. Served with Saba home fries - 27.95

Crispy Duck with Pineapple* Pan fried aromatic duck served with pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a rice wine and soy sauce - 16.95

SIDES

Broccoli and Baby Bok Choy [V]

Stir-fried with a garlic and mushroom sauce - 5.95

Fried Egg Noodles with Bean Sprouts & Carrot - 5.50

Saba Home Fries Potato cubes with spring onion, coriander, sea salt and crushed chilli - 4.95

Saba Brown & Red Rice [GF] - 3.50

Steamed Jasmine Rice [GF] - 3.00

**WELCOME
= BACK =**

WE MISSED YOU!





LUNCH
MENU



Sa
Ba